

Sommelier Experience

\$75

-or-

5000 rewards points

Take a journey through the Evenstad Estates library, including Domaine Serene, Maison Evenstad, and Château de la Créé, tasting exclusive bottles hand-selected by our Sommelier

Estate Flight \$45

A selection of our flagship, award-winning wines from our Estate Vineyards in the Willamette Valley

2021 DOMAINE SERENE, 'EVENSTAD RESERVE'
CHARDONNAY, DUNDEE HILLS
95 Points - James Suckling
\$19/\$75

2018 DOMAINE SERENE, 'MEMBERS' LIMITED EDITION'
1ST EDITION PINOT NOIR, WILLAMETTE VALLEY
\$24/\$95

2021 DOMAINE SERENE, 'EVENSTAD RESERVE'
PINOT NOIR, WILLAMETTE VALLEY
94 Points - James Suckling
\$24/\$95

2020 DOMAINE SERENE, 'GRAND CHEVAL'
OREGON RED WINE
93 Points - Owen Bargreen
\$24/\$85

Sparkling Flight \$50

Selections from our sparkling wine program produced in the methode champenoise style

DOMAINE SERENE, 'EVENSTAD RESERVE'
DUNDEE HILLS BRUT ROSÉ M.V. 4
\$29/\$105

DOMAINE SERENE, 'EVENSTAD RESERVE'
DUNDEE HILLS BRUT M.V. 2
95 Points Owen Bargreen
\$24/\$85

2016 DOMAINE SERENE, 'RÉCOLTE'
DUNDEE HILLS BLANC DE BLANCS
96 Points - International Wine Report
\$39/\$145

Members of our Wine Club receive a discount of 25% off flights and by the glass

Premier Flight \$40

A tour of our Estates in Oregon & Burgundy

2018 DOMAINE SERENE, 'RÉCOLTE GRAND CRU'
CHARDONNAY, DUNDEE HILLS
98 Points - James Suckling
\$51/\$200

2019 MAISON EVENSTAD, VOLNAY,
PREMIER CRU CLOS DE CHÊNES PINOT NOIR
\$49/\$190

2018 DOMAINE SERENE, CÔTE SUD
VINEYARD PINOT NOIR, DUNDEE HILLS
\$39/\$155

Wines by Coravin

Enjoy a glass of these incredibly exclusive Domaine Serene wines

2013 DOMAINE SERENE, 'EVENSTAD RESERVE'
PINOT NOIR, WILLAMETTE VALLEY
\$39/\$145

2016 DOMAINE SERENE, 'ASPECT'
PINOT NOIR, DUNDEE HILLS
\$51/\$205

2021 MAISON EVENSTAD, SAVINGY-LES-BEAUNE,
PINOT NOIR
\$24/\$95

2021 DOMAINE SERENE, 'ASPECT'
CHARDONNAY, DUNDEE HILLS
\$29/\$115

2020 CHÂTEAU DE LA CRÉE, SANTENAY,
PREMIER CRU BEAUREGARD CHARDONNAY
\$29/\$105

2020 MAISON EVENSTAD, CORTON-CHARLEMAGNE
GRAND CRU CHARDONNAY
\$75/\$290

WINE-INSPIRED CUISINE

Caviar Service

AMBER KALUGA, PLATINUM OSETRA, GRANDEUR OSETRA

paired with sparkling wine and classic accompaniments

\$120/\$150/\$185

-membership points redeemable-

For the Table:

OYSTERS ON THE HALF SHELL*

Half Dozen MP | Full Dozen MP
Sparkling wine mignonette

CRISPY CHICKEN "PICCATA" \$16

Piccata dust, lemon emulsion

BREAD & BUTTER \$6

Selection of Grand Central Bakery breads,
cultured butter

MOULES PROVENÇALE \$22

Toten Inlet mussels, tomato, fines herbs

CHARCUTERIE \$26

Cured meats, seasonal accompaniments, olives,
pickled vegetables, grilled bread^

FROMAGE \$24

-SELECT ANY THREE FROM OUR FEATURED SELECTIONS-
Assorted artisan and farmstead cheeses,
honeycomb, spiced hazelnuts, jams, warmed bread^

DOMAINE SERENE

Wine Lounge

PORTLAND • LAKE OSWEGO • BEND

From the Garden:

GRILLED LITTLE GEM "CAESAR" \$15

Anchovy, Grana Padano, lemon

SUMMER MARKET SALAD \$16

Rotating selection of summer greens,
seasonal farmer's market vegetables, white wine vinaigrette
add locally sourced albacore tuna confit +\$7

BEET + KIPPERED TROUT \$14

Crème fraîche, purslane, dill

From the Hearth:

BISTRO BURGER* \$23

Gruyère, caramelized onion, dijonnaise, pickle, pommes frites
add applewood smoked bacon +\$5
substitute gluten-free bun +\$5

PRIME NEW YORK STRIP* \$52

Pommes fondue, "pipérade"

ROASTED WILD LING COD* \$42

Summer corn, chanterelles, cherry tomatoes

Ask your Wine Specialist for Pairing Recommendations

For Dessert:

FLOURLESS CHOCOLATE TORTE \$15

Chocolate ganache, pecan praline, vanilla ice cream

"FALL FINANCIER" \$15

Ground cherry caramel, cardamom latte foam

**Consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne
illness*

Gluten-free options available^